

**AMENDMENT TO THE SPECIFICATION**

Please amend the specification as follows:

On page 8, lines 15-16, please completely remove the sentence reading "FIG. 12 is a flow diagram illustrating a preferred embodiment for preparing soy-containing yogurt using decaffeinated soy milk."

Please replace the full paragraph spanning page 8 (beginning on line 25) and page 9 (ending on line 13) with the following paragraph:

[[A]] In a preferred procedure for preparing the soy-containing yogurts of this invention, ~~the is illustrated in Figure 12.~~ The decaffeinated soy and the dry ingredients are mixed together, along with any required water, in blender and then preheated at about 105 to about 140°F. The heated mixture is then homogenized (preferably in a two stage homogenizer at pressures of about 500 to about 5000 psi) and then pasteurized (generally at about 160 to about 200°F for about 2 seconds to about 30 minutes). After pasteurization, the homogenized mixture is heated, preferably using steam injection, to about 200 to about 250°F and held at that temperature for about 20 to about 60 seconds in order to hydrate any added stabilizer (especially any added starch). The resulting mixture is then vacuum flashed (generally at reduced pressures of about 25 to about 31 inches Hg) in order to remove any trapped air and/or foam which may have formed during processing; this step helps to insure the final product has the creamy texture normally associated with yogurt. The mixture is then cooled to about 90 to about 110°F before adding the starter culture. Culturing is generally carried out at about 100 to about 115°F for a time sufficient to obtain a pH of about 3.8 to about 5.5, and preferably about 4 to 5; generally a time of about 2 to about 6 hours is sufficient. After culturing is complete, the mixture is cooled to about 35 to about 45°F and then packaged using conventional techniques. If desired, fruit (preferably in the form of a fruit puree) can be added before packaging.